**SALADS**

**Caesar**, White Anchovy, Parmesan, Olive Oil Crouton $24

**Market Greens**, Slow Cooked Tomato, Cucumber, Radish, Maple Moscatel Vinaigrette $22 (V, GF)

**Baby Kale**, Toasted Pecans, Pear, Dried Cranberries, Red Onion, Goat Cheese, Cherry Pomegranate Vinaigrette $24 (GF)

Add:
- Chicken Breast $14
- Hard Boiled Egg $7
- Salmon $16
- Avocado $7
- Half Maine Lobster $21
- Shrimp $17

**Cobb**, Roasted Chicken Breast, Avocado, Blue Cheese, Tomato, Cucumber, Hard Boiled Egg, Bacon, Buttermilk Yogurt Dressing $39 (GF)

**SIDE DISHES**

Charred Broccolini • Steamed Mixed Vegetables • Grilled Asparagus • Sauteed Irwin Farms Mushrooms • Brown Rice with Chick Peas • Creamy Potato Purée • French Fries

$11 Each

**Selection of Three as Entree $28**

**THE LIVING ROOM DINNERT MENU**

**SOUPS**

**Chicken Soup**, Kale, Mushrooms, Buckwheat Noodles, Scallion $17

**Roasted Tomato Soup**, New York Cheddar Grilled Cheese $17

**Three Onion Soup**, Whole Grain Crouton, Gruyere $19

**APPETIZERS**

**Murrays’s Burrata**, Butternut Squash, Arugula, Pecans, Pumpkin Seeds, Red Onion, Balsamic $21 with Prosciutto San Danielle $28

**Grilled Spanish Octopus**, Cannelini Beans, Pickled Tomato, Green Olive Tapenade $28 (GF, DF)

**Chilled Jumbo Shrimp Cocktail**, Cocktail Sauce, Spicy Pepperoncini Remoulade, Grilled Lemon, House Pickled Vegetables $24 (GF, DF)

**Roasted Irwin Farms Mushrooms**, Fig Chutney, Crisp Polenta, Baby Arugula, House Made Almond Milk Ricotta $21 (V, GF)

**Tuna Tartare**, Smoked Pepper & Yellow Tomato Emulsion, Corn Tortilla Crisps $26 (GF, DF)

**ENTREES**

**Grilled Skuna Bay Salmon***, Quinoa Risotto, Winter Squash, Haricot Verts, Grain Mustard Crema $38 (GF)

**Pan Roasted Sea Scallops**, Five Spice Pork Belly, Ginger Rice, Broccoli, Shishito, Roasted Mushrooms, Red Miso Glaze $38 (GF)

**Poke Bowl**, Marinated Raw Abi Tuna*, Avocado, Quinoa, Brown Rice, Pickled Cucumber, Mushrooms, Green Bean, Wakame Seaweed, Cashew, Sesame with Sriracha Aioli & Tamari Soy Sauce Served on the Side $36 (GF, DF)

**Brown Rice Bowl**, Chick Peas, Avocado, Tomato, Navel Orange, Radish, Pumpkin Seeds, Red Mole $32 (V, GF)


**The Park Burger***, G&T Farms Grass Fed Beef, Thick Cut Bacon, Foie Gras Butter, Gruyere, Tomato Confit, Port Wine Shallot, Dijon, French Fries $38

**Classic Burger**, Lettuce, Tomato, Onion, Pickle $32

**Spaghetti Bolognese**, House Made Pasta, Beef & Veal Ragout, Parmesan $36

**FROM THE GRILL**

Served with Asparagus & Roasted Tomato (GF)

Choice of Red Wine Sauce, Chimichurri or Grilled Lemon

**Organic Tofu** $32

**Organic Chicken Breast** $35

**Center Cut Eden Farms Pork Chop** $42

**Spice Crusted Grass-Fed Lamb Chops** $46

**8oz Filet Mignon** $46

**16oz Dry Aged Bone in Ribeye** $54

**PRE THEATER DINNER**

Two Courses $49 | Three Courses $59

(5:30pm - 8:00pm Daily)

**First**

Soup | Salad

**Second**

Brown Rice Bowl | Poke Bowl

**Third**

Skuna Bay Salmon | French Cut Chicken Breast

**Molten Chocolate Cake | Cheese Cake**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

New York State sales tax will be added to your order. An automatic 18% gratuity will be added to parties of 6 or more.